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SEC. 9. The smoking, snuffing, or chewing of tobacco in any bakery is prohibited. Plain notices shall be posted in every bakery forbidding any person to use tobacco or to spit on the floor of such bakery.

SEC. 10. No person who has consumption, scrofula, or any venereal disease or any communicable or loathsome skin disease, shall work in a bakery, and no owner, manager, or person in charge of any bakery shall knowingly require, permit, or suffer such a person to be employed in such bakery.

SEC. 11. All rooms for the storage of flour or meal for use in connection with any bakery shall be dry and well ventilated, and every bakery and room used for the storage of materials and food products in connection therewith shall be so arranged that the shelves, cupboards, trays, troughs, bins, cases, and all other appliances for handling and storing the same can be easily removed and cleaned. No such materials or products shall be stored nearer to the floor than one foot.

SEC. 12. Every bakery shall be kept clean at all times and free from rats, mice, or vermin, and from all matter of an infectious or contagious disease.

SEC. 13. No bakery shall be located over or under or within 25 feet of any place or building where horses or cows are housed or maintained, or where the processes of rendering, glue making, fertilizer making and other foul-smelling products are carried on.

SEC. 14. Operatives, employees, clerks, and all persons who handle the material from which food is prepared, or the finished product before beginning and immediately after visiting a toilet or lavatory, shall wash their hands and arms thoroughly in clean water.

SEC. 15. The health officer and authorized inspectors and employees of the department of health shall have the right at all times to enter to make such inspection and such record of the condition of any bakery as they deem necessary, and if such inspection shall disclose a lack of conformity with this resolution the health officer may require such changes, alterations, or renovations as may be necessary to make such bakery comply with the provisions of this resolution, and in addition thereto any person failing to comply with the terms hereof may be prosecuted as provided by law.

Milk and Cream, Sale of—Pasteurization Required. (Reg. Bd. of H., Feb. 6, 1915.)

SECTION 1. It shall be unlawful for any person, firm, or corporation to sell, offer for sale, or have in his possession for the purpose of selling, or giving away, to any person or persons in the city of Norwood, any milk or cream which has not been pasteurized as hereinafter required.

SEC. 2. Milk or cream shall be deemed pasteurized within the meaning of this regulation if the same shall have been heated to a temperature of not less than 145° Fahrenheit, and held at that temperature for not less than 30 minutes; the health officer of the board of health or his assistants shall be empowered to inspect at all reasonable times the process of pasteurization, also the premises, apparatus, and conditions under which the same is done.

SEC. 3. Such pasteurization shall be done by the use of a Jenessen universal and wizard all holding system, and the apparatus shall be equipped with a brewer's long-stemmed thermometer: *Provided, however,* That the milk or cream which is obtained from any dairy or dairies which is under the direct control of a recognized milk commission of the Cincinnati academy of medicine, which is certified or inspected by such commission, shall not be required to be pasteurized as herein provided.

SEC. 4. This regulation to take effect and be in force from and after the first day of June, 1915.

SEC. 5. If any person, firm, or corporation vending milk or cream fails to comply with this resolution, his permit to vend milk or its products in the city of Norwood shall be revoked, and in addition thereto he may be prosecuted as is provided by law.